

KITCHEN PRINCESS

3



.....
Manga by
**NATSUMI
ANDO**
.....

.....
Story by
**MIYUKI
KOBAYASHI**
.....

.....
Creator of Zodiac P.I.
.....

Table of Contents

Recipe 11: Najica and Polka Dot Pancakes	5
Recipe 12: Najica and the Rolled Sandwich	36
Recipe 13: Najica and the Banana Cream Puff	70
Recipe 14: Najica and Carrot Cake	111
Recipe 15: Najica and Mont Blanc	146
Kitchen Palace	180





Najika Kazami

The cheerful main character who loves to eat and cook. She is in 7th grade. Her dream is to become the world's greatest pastry chef, like her parents.

Sora Kikazawa

Daichi's older brother. He is also student-body president and temporarily serving as the director of the academy.

A teen model who is popular in the fashion magazines. She did not think highly of Najika, but...

Daichi Kikazawa

The first boy Najika met when she came to Seika Academy. He doesn't get along with his older brother Sora and therefore lives in the dorms.



Akane Kikazawa

The Story So Far...



Najika lost her parents when she was young and so lived in Lavender House, an orphanage in Hokkaido. She joined Seika Academy in Tokyo to find her Flan Prince, a boy who saved her from drowning when she was young. However, her classmates didn't think she belonged in the special class. Najika managed to get their approval by winning a cooking contest. Meanwhile, Akane was suffering from an eating disorder. Najika, with the help of Daichi and Sora, made a peach pie that tasted exactly like the one Akane's grandmother used to make. Najika's cooking helped Akane like Najika a little bit more.

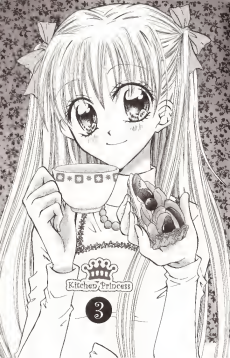




Kitchen Princess

Episode II

Writing and Picture Book
Copyright



Kitchen Princess

3

Credits

Credits go to:
Delrey Manga
KP Scans Staff
Sauce
Keiko
Neha
Leezh

Though we are not scanning
on a schedule, please re-
member to visit KP Scans.
[Www.freewebs.com/kpsscanning](http://www.freewebs.com/kpsscanning)

Another Notice!

OH YEAH! Those who want the chapter first should always check the site around the holidays because mangatraders always host it up a day later!

-Sauce

Please read!

This is an important announcement! (Even though KP Scans is half-dead ... we're still alive!)

I'm (Sauce) going to say this... usually I'll be scanning chapters for upcoming holidays (such as halloween , thanksgiving, Christmas, etc). As a scanner, we're suppose to state things like don't hand out these scans after licensed but I'm scanning them so I'll say...**PLEASE SUPPORT KITCHEN PRINCESS BY BUYING THE VOLUMES.**



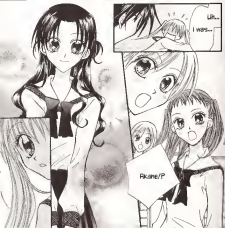
About Recipe 11's Splash Page

I wanted to draw a black outfit, and this is what I came up with.

I thought the background would look too empty, so I added different desserts...

I think I like curly hair. I like it when Najica has pigtails that are a little curly.







Akan...



Good morning!

Oh



Are you okay now?

I was worried because you were absent for so long.



WOOH
!!

Morning.

Akane...
she's
better now.

I'm so
happy...

Morning







Tough
it out.

This is
to thank
Najika-chan
for helping
Akane.



Dang,
I'm tired.

Why
do I have
to do
this?

WAAAAA
WAAAAA

I would
like
Daisuki-
kun to
serve me.

This is
not a
host
club!



I can't
believe you
skip lunch
to do this.



When I was
lonely, this
place cheered
me up.

And...

It's
fun.

This is an
important
place
for me.

...this is the one
place I can get
closer to my
Flan Prince.



Did you
see that?



Ricane?!

I don't
care.

I'm
tired of
picking
on her.

It's really
annoying! Do
something
about it,
Ricane.

She's
been out
of control
since you
were gone.



Oh geez.

He needs to delegate more.

He's so busy because he does all of the work.



I can't believe how late it got.

I have to get back to work.

Bye, too



Sorry, Najica-chan. I have work to do.

See you

But I made you lunch, too.



Hey,
Daichi.

What do
you think,
Sora-
senpai likes
to eat?

Eating is
a hassle.



He works late,
too. I see
lights on in the
student-body
room all the
time.



Maybe...

...I can
make him
something
for dinner.





Why am I
so mad?

Geez.

Why do I have
to tell her his
Favorite Food?

Hicne...

Grr, I'm
ticked off!



I wanted
to ask you
something.

Did
you eat
lunch?

What are
you doing
here?



Do you...

Heh...?

Do you
like Najika?



There's no way I like her.

What...

What are you saying? That's ridiculous.

No way?



I'm...

Really?

...so glad.

Who would like that monkey?



But I'm
really glad.

that you and
Najica were
hanging out
so much.

I
didn't
like
it...

That's why
I couldn't
be nice to
Najica...

Picture...



**Student
Body**



What are
you doing
here so
late?

Nagisa-
chan.



Good
evening.



They're
pancakes.

I wanted
you to
eat it...

I brought
you
something.



You can't
just live on
supplements!

Certain
body parts
aren't going
to grow!

I put
blueberries
in there.

Blueberries
are good for
your eyes.
Because
you're
always on the
computer, I...

Certain body parts...





Whod...



There is
something going
on between them.

Um.

Um...

I'm glad
you like
pancakes.

It's your
turn, too.

I asked
Daichi what
you would
like, but he
didn't tell
me.

Why is
that?

That
figure.

Daichi
wouldn't
remember
what I like
anyway.



Let's see.

I think it was when our father remarried.



I'm sorry for being so noisy!

I was just wondering when that happened.

But Delchi lives in the dorms.

Remarried?

...he doesn't like me either, because I approved of his marriage.

So that's why...

He rebelled against our father and our new mother and left home.

Delchi was against it.



.....



And...
your real
mother?

... Delchi called
serpai a traitor.



She died.



No...

...from an
accident,
maybe...

It's
Enno



Well,
whenever
you're tired,
you can
come to
Fujita Diner.

I'll make
you
anything
at any
time.

...shouldn't
venture
into the
times any
further...

I feel
this



An
accident?



All by
yourself.



I have a
feeling
you're
carrying
a heavy
burden.

Yeah.

Okay?

Huh?

Sora...

Sora-
sanpoli?

You make
me feel
better.



...I want you
to always
be at Fujita
Diner.

You
know
what I
want...?

But...

...I'm not
smart, I eat
a lot, and all
I can do is
cook.

...to fall in love
with you?"

...is it
okay...



I can't believe
she's hitting on
Sara-senpai!

Did you
see that?

1/4
9
SLOW
DOWN

1/4
9

1/4
9
SLOW
DOWN

...I'll make
sure she
doesn't stay
here.

I can't
stand
her.

But
how?

I'm
going
to ask
Daddy.

If Akane's
not going
to do it...

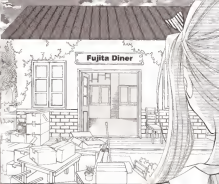


My dad is
the director
of the PTA.

Sora-senpai
might come,
too.

What
should
I make
for lunch
today?







We can't.
We were
hired to
do this.

We need
all of it.
Please
stop.

What?

The PTR
director
hired
them.

What
do you
mean?

Conference
Room

He wants
to close
the door
down.



I can't have
the students
eating there.
What if
something
happens?

I hear that
the diner
has a chef
that sleeps
all day.

And makes
a student
cook.



This was a
unanimous
decision by the
entire board.

Are you alone
going to be
against it,
substitute
director?





They're
going to
destroy...

Fujita

—OH—

Move
it,
move
it.

You're
getting
in the
way.

TAKE!

とん



Kitchen Princess

by T. S. S.

Myra and the Royal
Bread

...I'd feel
better when I
came here.

Whenever I
was lonely
or sad...



But I
can't



About Recipe 12's Splash Page

This splash page might be
my favorite so far.

There were many comments
from the readers, too.

I use colored paper to add
the color. But the last time
I used it, it didn't come out
as I hoped. So I've been
avoiding it. This time I was
more careful with which
colors I used, and it came
out fine. I'm also using a
light color for the main lines.





But...

You're the director right now, right?

I'd like to...

"I can't have the students eating there."

"This was a unanimous decision."

I can't do anything...

Can't you do something about this?

...better to
just leave.

That's right.
You can't
fight City
Hall.





I know.

Kozumi-san
should go
back to
Hokkaido.



But I can't
do anything...

My most
important
place is
closing.

Anything...



They're going
to have a
PTA board
meeting
tomorrow.

Hey.

Hi!

Why don't
you make
something,
too?

I know
because
my mom
is a board
member.

The teacher
is going
to provide
sandwiches
for their
lunch.



Scarf!

Don't
get me
wrong.

I'm not
trying to
help you or
anything.

...what I'm
saying is
that it's
too early to
give up.

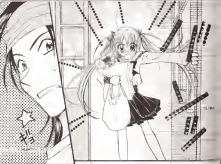


Anyway...



It gives me
courage...





That's
what
Mom and
Dad left
me with.

It's all
I had
when
I was
alone.



It's
what my
'prince'
taught
me.



That's
my...

...I want
them
to keep
eating.

They
have to
keep
eating...

...the
food
that I
make.



I don't
want to
lose it.

...dreams!

Then...



Hello



Hi there!

This is Rindo. I'm in charge of drawing the manga and eating food.

Lately my appetite for candy has grown, and I need to eat some every day. I'm addicted to candy.

Once again, I would like to talk about my memories from each chapter. Please enjoy.

Recipe II

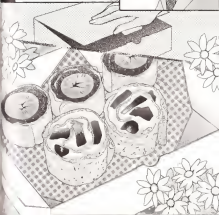
In this chapter, the students are wearing a different uniform because of the warmer weather.

Daichi never wore a tie, but his design looked boring without it so I put one on him. Of course, he wears it loose.

I like when they switch into winter clothes, he'll still be wearing a tie because I like it so much.

The blueberries in the recipe are said to be good for your eyes. But I have perfect vision... 88









I brought
lunch from The
Terrace.

Excuse me.



What's
this all
about?

This
lunch
is...

We already
received
our lunch
from you.

That
shouldn't
be...

What?





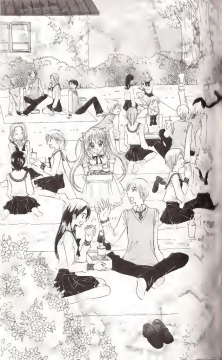
why don't
we go there
now?

There are
students
there, too.



That's not
lunch from
The Terrace.







More so because
we're eating
outside.

It's
good.

Today's lunch
is rolled
sandwiches.

Gee,
right?



She's
studying to
be a chef

The rolled
sandwiches
you liked so
much...

Natsumi
Kazami-
san.

She's
the one
who made
them.

Hehe??

Um.



This is a
very special
place to me

Please don't
take it away.

Wait a
minute.

Wait.

We can't
approve this
place without
an adult in
charge.

But
where
is he?

Even if
she's not
to cook,

the chef
in charge
needs to be
here.

But

Better to
just leave.



Are you
talking
about
me?



I'm sorry.
I was
preparing
dessert
for the
students.

Fujita-san!



It's
delicious.

Oh, my

Go ahead
and have
one,
ma'am



Where did you study?
At which restaurant did you train?

I was at Étoile for about two years.



The three-star restaurant in Paris?

That's amazing!!



Étoile?!



Mr. Director...

I think we know what we should do

That's a good idea.



It's obvious
from the
looks on the
students'
faces...

I guess it was
my daughter's
misunder-
standing.



I don't
get it.

What's
going
on over
there?



Hey.



What are
you doing
there?

If you have
a problem,
talk to me.



No, it's
nothing.
go.

I'm happy for
you, Nafika.





Hey,
Fujita-san!

Can you
help a
little?



You didn't
even do that
much?!

if you were
a chef at
a famous
restaurant...

why
are you
up?!



But...



I can't.
My body
won't
move.

I'm tired
from
yesterday.



So I'll leave
the grunt
work to you
underlings.

Hey!!

See ya.

Who's
your
under-
ling?!



Huh?

I wonder
why.



My special and
favorite place.



Stay here
like this
forever.

What should
I make
tomorrow?

I'm so
tired.

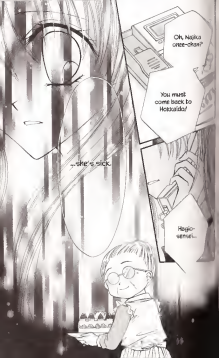
Forever...

Kazumi-
san.

You have
a phone
call.

Hello?

I
wonder
who it
is?

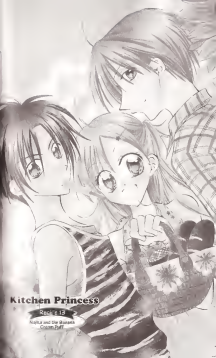


Oh, Nagisa
once-again?

You must
come back to
Hokkaido!

...she's sick.

Rejoice-
mental...



Kitchen Princess

Chapter 13

Kyoko and the Mysterious
Cookbook



About Recipe 13's Splash Page

This chapter was featured in the magazine during the summer, so I wanted to do something cheerful and summer-like.

But the color of the sky didn't match that well, and was a little lighter than I hoped. It looks like a full sky.

This is around the same time I started to change the color of their complexion. It's not consistent.

I always struggle with composition and draw all three of them.



Najica.



Najica-
chan.



well...

a queen
more people
is better...



scout II



The dorm
director
asked me to
go, too.

You
didn't
need to
come. I
would've
been
enough.



Hagio-sensei

When I find
Hagio-sensei
I'll be home
again

When I find
Hagio-sensei
I'll be home
again

You're
part of my
family.

Nojima,
you're not
alone



My home
is where
she is.

I was
really
happy.

It's my only
home...

Recipe 12

This chapter helped boost Akane's popularity. And maybe even Fujita-san's...

He showed in this chapter, and from then on he shaved every day (laugh). But who knows? He could go back to being scruffy any day...

Oh yeah, Fujita-san always wears those T-shirts with funny characters on them. If you have a good idea for one, please let me know. ♪

Recipe 13

This is one of the Hotohito chapters. I went to Hotohito just once for a signing.

I ate a bunch of good food. ♪ I would like to go again, but I hate airplanes. So unless I have to go, I don't fly...

The flight back was a short one, so we flew in a small plane. That was really scary!!







Sorry to
make you
worry,
Nanika.



Really?

Yeah,
she'll be
fine if she
rests for a
few days.



What a
relief?

—so
glad

But I'm
happy to
see you.

Some-
thing good
came out
of this.



...worried
that you
wouldn't
get
better...

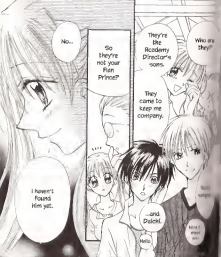
I was...

Najika...
Calm
down,
dear.

...but I
wanted
to come
home with
a smile...

Are none
of us
meeting.

I'm happy
for you,
Najika-chan.



No...

So
they're
not your
Pian
Prince?

They're
the
Academy
Director's
sons.

Who are
they?

They
came to
keep me
company.

I haven't
found
him yet.

...and
Diacki.

Hello.

What I
want
now.

You have
two guys,
huh?

I see.

Um.

What
should I
put inside
the cream
puff?

This is where
Najika learned
how much
she loves to
take care of
people.

I got
it.

Yeah.



This looks
gross.



His
parents
were killed
in an
accident...

He's
new
here.

He is
not
an
outcast.



Huh?



Hey,
Fuuta!!



His
name
is
Fuuta.

Oh.

Who's
that?



Always
alone...

He's
always
alone.

And
gloomy.



Did you want
to help me
make cream
puffs?



You don't
like cream
puffs?

So...



Fuuta-kun!



Leave me
alone, you
old hag!



What's
your
favorite
snack?



Whistling an
old song.

Yep.



See?

You
can
do it.

Then can
you crack
some eggs
for me?

But...



I won't do it!





Hey, wait.

SLAM

No way.
I'll never
apologize.

Come
back
here!!!

!



...with
breaking
my eggs
like that!!

Don't think
you can
get away...



What the
heck?!

Who...

うわあ ああああ



No one
can stop
her.



Najin
gets crazy
when you
wound her
like that.

Because
he's just like
her when she
was young.



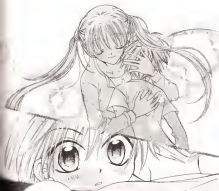
I
guess...

...Najika
can't
leave
Farto
alone.





...I understand
how he feels.



You're
lonely,
right?





Your
mom and
dad always
used to
hold you.

You feel
like no
one's here
to hug you
anymore...

And now
they're
suddenly
gone.

In the midst of
my despair...

...the words
I wanted to
hear...

But...

—you're
not
alone.



...I like
bananas.

Bananas

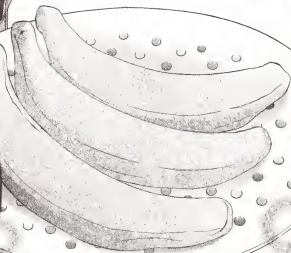
...I do like
cream
puffs.

And...





Wow,
they're
banana-
shaped!

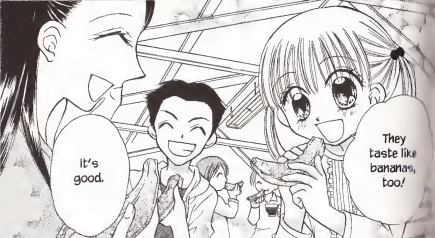


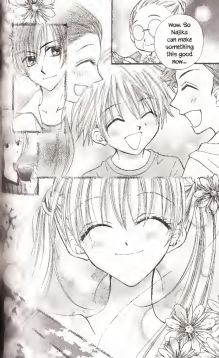
It tastes
good with
Rose
Ginger Ale.



Is this
a cream
puff?

I've never
seen anything
like this.





Wow. So
Napika
can make
something
this good
now...



She went to
pick flowers.

With
Daiichi
nii-chan.



Reese.



Wataru's
Naoko-chan



The air is
so clean!

He'd pour
the dough
into a banana-
shaped pan.
My dad
used to
make
that
cream
puff.

Yeah.
Thanks
to Dad.

I remember
him making
it for me.

Huh?

Isn't
you glad
Fada ate
the cream
puffs?



...eating
something
that good...

...will make
you smile.

But...



"When
you eat
something
good, it
makes you
smile."

...I simply
remembered my
Fian Prince's
words...





It was
right
around
here.



Um...
Well...

A boy I met
a long time
ago said
something
similar.



What?
What?



He saved me
from drowning.



The whole
world
became
dark...

I was so
lonely and sad
because my
mom and dad
died.

Back
then...



The boy
gave me
some flan.

That's why
if there are
people in
pain the way
I was...

It was
really
good.

I want to
make them
happy with
something
good to eat.

Just like the Flan Prince did
for me...



Do you
know
something
about it?

はい
はい





Na/ica/





I'll never
forget...

It's
similar.



That
hand.



Found
it.



Are
you...

...afraid
of
water?

Then
stay
here.



Think,
it felt
here...

Maybe...



...Daichi is...

...my Flan
Princess?



Thank you

♥ Shobayoshi-sama ♥ Shinsawa-sama

♥ Yamada-sama ♥ Ito-sama

♥ Maruyama-sama ♥ Taki-sama

✧

Kikukawa-sama

✧

Miyuki sensei, who is good at
entertaining guests

Please check out the
bonus pages 178
and 179 ♥

Please send comments and
suggestions to:

Hakuyoshi Editorial Team
PO BOX 91
Rumoko, Tokyo 107-8462
Natsumi Ando





Kitchen Princess

Recipe 14

Apple and Carrot Cake

She
won't
talk.

She
won't
talk.

That's the
girl, right?

She's
the
survivor
of the
accident...

You can't blame
her. She lost both
of her parents at
the same time.

My heart
is aching.

He made
me
smile.

And it
was him.

...my Fair Prince?

Hi Daichi...





About Recipe 14's Splash Page

Since the storyline was about the "Flan Prince," I put some flan and the spoon in the splash page.

There was a new screen I one out for black lace, so I wanted to use it because it was so cute. But it didn't come out well in the magazine. ^_~ I wonder how it'll turn out in the comic.



...save a
girl in the
river?

And
did
you...

Six
years
ago?

Hey,
Daichi.

Hey

Did you
come to
Hokkaido six
years ago?

Huh?

...Save me
my prince.

TH-THUMP TH-THUMP
TH-THUMP TH-THUMP

11.

Of course not.



...is my first
visit to
Hokkaido.

This—



Yeah.

You were surprised when you saw my spoon.

But...

It's not...



This spoon...

There were a lot of them in my house.



But...

That hand...

It's so familiar...



It's not him...

Right?

That makes sense at the director's house.



Six
years
ago...



Why?



Here,
senpai.
Aren't
they
pretty?



Thank
you,
Mafika.



We're
back!



That .

—spoon—

Nah~
chan

I want to ask
you something.



Hajika, I'm
hungry!



Can you
make us
dinner?

I want
dinner

Huh?
Already?

Pasta!

I don't like them...

I want more.

But I'm not eating your carrots either.

I want more.

I don't like them...

But I'm not using your carrots either.

I want more.

I don't like them...



I WANT MORE.

Sorry,
guys...

We're all
having so
rowdy.



Sorry,
guys...

We're all
having so
rowdy.



I'm full because I kept eating while I was cooking.

Always eating.

That's
Hoffman.



位

試は





It's about
where and
with whom
you eat it.

WHERE YOU
GET A WARM
MEAL

That's really
important.



I have class.

I guess so.

Hagio-sensei seems okay.



Hajika onee-chan?

Yeah?

Are you really going back to Tokyo tomorrow?



Thanks for helping.



Huh?

ever since you left.

...has been overworked.

But Hagio-sensei...



Hagoromo does all by herself.

And all the stuff Nagisa-chan used to do.

Everyone's always acting like that.

She's been sick a lot lately.

The other day she had a fever of 39 degrees.*

She couldn't stop coughing.

She's only acting like she's fine—

...so you won't worry.



Haglo-sensei?



What are you doing?

Nayaka

Oops, you caught me.



A summer sweater?

If I can
finish it by
summer.

Although
I'm not
sure

Yes.

Is this
for me?

Not you,
and over
it away,
okay?

HA...

Yes,
it fits
perfectly.

CLANK

July
19



You gave Fausto
your curry
earlier
tonight.

Even if
it was
your
favorite
toy.

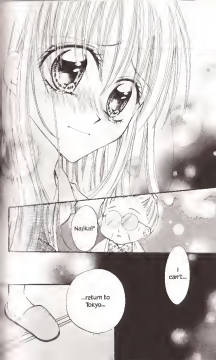
You
always give
your things
away when
someone
asked for
them.

Gee...

You
always...

...know
exactly how
I'm feeling.

I know you
were hungry.



Hayaku?

...return to
Tokyo...

I
can't...



You
always
stayed by
my side.

But I left
you to go
to Tokyo.

And
always
protected
me.



Forever...



It's my
turn to
protect
you.

And stay
by your
side.





We're
going to
make a
cake.

Najika

We're
going to
make a
cake!!!

Come on,
kids!!

Hajiko,
you wait
at the
table!!

Right
now?

We
already
eat

Serret...

That's
right!

This
kind.

What kind
of cake
are we
making?

Hajiko-
serret?

You can't
grow if you
don't eat
carrots.

they had
a lot of
carrots, too

X O
□ X
○ ○
○ ○
○ ○

Grate
the
carrots

Like
this?

Yes.

You're
doing
good.

You put
orange
juice in,
too?

Then you
bake it for
30 to 40
minutes.





I didn't
need
your
help.



Naïve.



It
doesn't
taste like
carrots at
all.

Wow,
it's really
good!!



I got
the
kids

to eat
carrots,
right?



...to depend
on, even
though
they're
small.

And I
knew

the
kids...



You
said it
yourself.

Najika.

Good
food depends
on where and
with whom
you eat it.

Hagio-
sensei...

I know
you have
a special
place.

In Tokyo,
right?

Oh...



You
can always
come back
here...

Don't
give up
what you
want.

Not for
me.

...when
you've
worked too
hard and
want to
rest.

Kagome corrects...

She always understands me.



That's right.

You can leave Haglo-sensei to us.

You have to look for your Flan Prince.



...love you



For very
far away

No
matter what
happens...

Don't give
up, Nafika.

To have such
a wonderful
home...



...to come
back to...





It's cool.

And I had fun, too.

Hokkaido was a nice place.



Thanks, Daiichi.

For coming with me.

And camping
wasn't so bad either.



Najika.



See ya.

I'll see you tomorrow.



Yeah, you should visit again.





...

Don't get the wrong idea, I just...

I know.



Yeah.



Kitchen Princess

Recipe 15

Kupis and Meat Bone



About Recipe 15's Splash Page

I like compositions where the main image is split up into different windows. I think I do one for every series I create. Since this story was getting into the four characters' love lives, I decided to draw it here.

The magazine was coming out in the fall, so I gave everyone some fruit and made their clothes all brown.

No fruit jumped out at me for Son, so his fruit is a little different from the rest of the group...



Daichi,
come eat
too, okay?



I need
to go
to
Fujita
Diner.

Oh, it's
already
lunch
time.



Daichi.



Where
did you
and
Najika
go?

Why
were
you
absent
last
week?

Oh.

Yeah.



Daichi.



It was like
babysitting.

So the
dorm
director
asked
me to go
with her.

Najika's
guardian
was sick.



Dalchi.

Hey.

I'm really
glad that
you came
back.

Of
course.

Really?
That's
it?

The
dorm
director
asked
you?

It's
my
job.

I see.







That's
why we all
made him
a wreath!

He's
competing
in a junior
piano
competition.

I don't...

...know anything about it...



What's
up with
Senpai?

Um...

He's
going to
Paris this
afternoon.

You
don't
know?

This was an
important time
for you.

But you
still came
to see him
off with me...



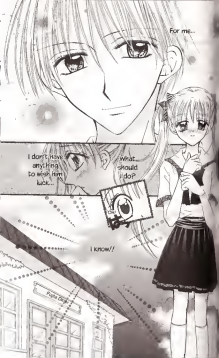
Senpai...

For me...

I don't have
anything
to wish him
luck...

What
should
I do?

I KNOW!!







OPEN
SIDE

I can't
make
anything
with this!

What is
this?

There's
nothing in
here!

Only
heart

Fighting
without a
for

I'm gone for a
day and this is my
support

Are you really a
from a little
restaurant?

This is a
story to
beating
cheesecake!

'Sweet and
delicious!'

'Sweet and
delicious!'

This is
a story



Yeah, they've
been selling
them pre-pooled
locally and it
makes them
easy to eat.



That's it!



Recipe 14

Desserts with carrots in them reminded me of having to eat carrot muffins in elementary school. But when I actually tasted one, it was good and I remember thinking, "What is this? Are there really carrots in here?" I praised the person who thought of it and I came to like carrot desserts after that. Desserts really can do magic.

Recipe 15

When I was drawing this chapter, I had another deadline for a special chapter (which will be featured in volume 43), so I was drawing a lot. When they gave me the other deadline, I was thinking, "I can't do two at the same time." But actually I was able to handle it. Of course, many people helped me, so I would like to use this space to say thank you! And I still had time to go to DisneySea (my favorite) four times in a month...hee hee hee.

~*~





Sora-senpai,
you can
overcome any
mountain!

A Mont
Blanc?

This is
supposed
to look
like

the highest
mountain
in the Alps.

So good
luck in your
competition.



Thank
you
too.

Has come
all the
way to
Hokkaido
with me.

It's good.

Thank
you.

Whoa.





When I
come
back from
Paris...

Huh...

Najika-
chon...

...I have
something
to talk to
you about.

Something
to talk
about...



He said
something
similar in
Hokkaido
too...

"I want to ask
you something..."



I wonder
what it is?







Nooooooo!

I bumped it
just now



Buy
another
one!



Well...
it still
works.



The
kids...
at
Lavender
House?

Not
Running
that
place
won't
cheap.
None
of them
have
watches.



If I had
that kind
of money.

I'd buy
something
for the kids
back home.



So I can't
just spend
money so
freely.





I guess I
can just
leave it.











A
watch...

Why?

He never
bought
anything

for a girl
before...

Didn't...

...bought this
for Hajime?

No...



I'm not
letting
anyone have
Daichi.

Mine...

He's mine...





Oh, this?



—gave
it to
me.

Napoleon...



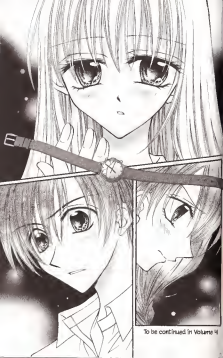
She said
she doesn't
need it.



That
watch...

Haier





To be continued in Volume 4

Kitchen Palace



Did you enjoy *Kitchen Princess*?
In this section, we'll give you the recipes
for the food that Najiko makes in the story.
Please try making them. ♡

Fake-Out Pancakes

Tip from
Nefies



Humidity is bad for baking powder, so make sure to store it in a dry place.

Ingredients

Make 4 pancakes
1 egg, 3 tablespoons sugar, 1/2 cup milk, 1 1/2 cups flour,
1 tablespoon baking powder, a little bit of oil,
some blueberries or raspberries

Instructions

1



Crack the egg into a bowl and whisk. Add the sugar and mix.

2



Add milk and stir well.

3



Mix the flour and baking powder and off it into the bowl from step 2.

4



If you're cooking on a hot stove, set it at MEDIUM (300°F). If you're using a frying pan (you should use a Teflon one so it won't stick), heat it on low heat, and pour some oil into it. If you use a proper stove to spread the oil, the pancakes will brown nicely.

5



Pour the dough from step 3 into the pan. Try to make an even circle. Add the berries and stick them in about halfway.

6



After two or three minutes, bubbles will form on the pancake's surface. Once you see them, flip over the pancake and cook for another two to three minutes, and you're done!

Lay them on a plate and top with butter, maple syrup, honey, or jam and enjoy.

DONE



Can you make it? Try milk for milk, for another recipe!

Bread Sandwich

You have to connect the bread slices to make one big bread slice.

To From
Hajka

10 min
10 min

3 slices bread, $\frac{1}{2}$ cup cottage cheese, strawberry fruit (for this one we used kiwi, corned cherries, and peaches), some honey

Ingredients

Preparation



1

Cut the crumbs off the bread and lay slices in a row on plastic wrap. Overlap the slices by $\frac{1}{2}$ inch or so and spread honey over them. (Honey makes the fruit stick to the bread.)



2

Then you spread the cottage cheese over the honey, take out the pits from the cherries and cut them in half. Slice very thinly the kiwi and peaches. Lay them up in a row, with space left between them.

3



Roll the bread slices from step 2 and wrap them firmly in the plastic wrap. Once the rolled shape is set, peel the wrap off and cut in thirds.

Ingredients

Preparation

10 min
10 min

2 bread slices, 1 banana, some peanut butter, some lemon juice, some honey



1

Just like the fruit rolled sandwich, connect the bread slices.



2

Spread peanut butter on it.

3



Peel the banana and cut the ends to match the width of the sandwich. Pour lemon juice on the banana, so it doesn't turn brown.



4

Take the banana and put it on the bread, and roll up the sandwich. Wrap it using the plastic wrap and set the shape. Once the sandwich is set, peel the wrap off and cut in thirds.

You can use whatever fruit is in season to enjoy a variety of sandwiches.

DONE

Tip:
Brown
Honey



This is a simple recipe because all you do is mix the ingredients and bake. ♥

Makes 1 cake about 7 inches in diameter

Rs 2 cups flour, 2 teaspoons baking powder, 1 teaspoon cinnamon

1 small carrot (about 2 cups grated), 1/2 cup sugar (brown sugar would be better if you have some), 1/2 cup orange juice (NOT fruit juice), 1 egg, 3 tablespoons of oil

Instructions



1 Mix the ingredients in the A group first.



2 Cut wax paper to match the cake pan, and lay it on the bottom and the sides of the cake pan.



3 Grate the carrot.



4 In a bowl, mix the sugar, orange juice, and egg. Stir well.



5 Put the carrot from step 2 and oil into the mix from step 4 and stir.



6 Get the ingredients from step 4 to the mix in step 5 and stir. Pour the mix into the cake pan.



7 Put it in the oven and bake for 35 to 40 minutes. It's done when you poke it with a toothpick and nothing sticks to it.



8 Cool on a wire rack, then decorate it with whipped cream and cherries if you like!

The smell of the carrot is masked by the orange juice, so people who don't like carrots can eat this, too!



Fill ice water in a large bowl. Then put a smaller bowl in it and add the whipped cream and sugar. Whip it up.



Cut the lemons into very thin slices, and pour lemon juice on them.



Cut the cooked puff in half. Put whipped cream, the lemon slices, and then more whipped cream on the bottom half. Cover it up with the top half and you're done!

8

7

Rose syrup makes around 1 1/2 cups!
R: 2 cups water, 1 1/2 cups sugar, 4 tablespoons red rose petals, a dash of lemon
B: 1/2 cup ginger, 1 1/2 cup water, 1 cup sugar, 1/3 stick vanilla beans, 1 lemon, some club soda.

Boilwater

Heat Up



First you use the ingredients in Group R. Put the water in a saucepan and heat it. When it boils, put the petals in and take it off the heat. Cover the pan and steam for 5 minutes.



Take the petals and water from step 1 and drain out the water into another pan. Add sugar and lemon juice and put it over heat. Stir over medium heat until the syrup becomes dense and you end up with 1 cup of the liquid.



Now we'll use the ingredients in the B group. Wash the ginger and peel the outer skin. Peel the sticks and put it inside for the vanilla beans. Take a knife and remove the beans from the sticks. In a small saucepan, put water, sugar, sliced ginger, and the vanilla beans and simmer for 20 minutes over medium heat. When the ginger becomes transparent and the water evaporates to about half of the original amount, it's done. Add lemon juice.



Use the liquid from steps 2 and 3 and the syrup is complete. If you put it in a container and keep it in the refrigerator, it will last for about two weeks.



Put ice in a glass and pour club soda in it. Then add 5 tablespoons of syrup and stir.

DONE



You can make this without the banana-shaped pans. This special drink will relax you and is also good for your skin!

Tip from
Naylon

Ingredients

Equipment



Preparation for the puff

Get the soft flour and put it into a bowl. Crack the eggs into a separate cup and whisk. Pour the water and sugar into a pan. Heat it to 200 degrees. Add the flour and mix it. Then for 2 minutes.

About 12 servings
1/2 cup water, 4 table-
spoons butter, 1/2 cup
flour, 2 eggs, 1 cup
whipped cream, 1 table-
spoon sugar, 2-3 bananas,
a little lemon juice



1

Put the water and butter in a
saucepan over
medium heat.
Once the butter
melts, remove it
from the stove.

2 Add flour to the
mix, and quickly
stir with a wooden
spoon. Put it back
on medium heat for
one more minute.



3 Add the eggs slowly to the mix.
Try to add just a little at a time.
It takes some strength, but mix
it up until the dough flows and
falls when you scoop it and drop
it. If the dough is too hard, it
won't puff up, so make it fluffier
by adding more eggs.



4 Put a pastry
bag, point-
ing down, in
a large mug and fold half
of it outside.
If you don't
have a pastry
bag, you can
cut the tip off
of a sturdy
plastic bag
and use that.



5

Squeeze the dough out in circles, about
1 inch in diameter, onto a cookie pan. Space
them out about 1 to 1 1/2 inches apart so
they don't stick when they puff up. Bake in
the oven for 10 minutes. If you open the oven
door while it's baking, the puff will shrink, so
make sure you never open it. After it's done,
put the puffs onto a wire rack to cool.



If you use sweetened chestnuts that are already peeled, it's really easy to make! You can also just put the chestnut cream on biscuits and cookies and serve.

How long Makes three to four cakes

Ingredients 1 cup sweetened chestnuts (pre-peeled), 1 tablespoon sugar, 1 tablespoon honey, ½ cup milk

Whipped cream ½ cup whipping cream, 1 teaspoon sugar

Three to four cupcakes or muffins, some powdered sugar

Ingredients



Put the chestnuts, sugar, honey, and milk in a saucepan and cook over medium heat. Just before it boils, remove it from the stove.



After you let it cool for a while, put it in a blender and mix until it becomes flat a paste. The chestnut cream is done. Chill in the refrigerator.



Put ice water in a big bowl. Place a smaller bowl in the ice and mix the whipping cream and sugar.



Cut the tops off of the cupcakes or muffins and make the top flat. Put the cream from step 3 in a small lump in the middle of the cupcakes. If you pour it out using a piping bag and decorating tip, it'll be easier to make the shape.



Put the chestnut cream in a separate piping bag and use a thin tip to push the cream out onto the whipped cream, swirling it around.



Using a sifter, put some powdered sugar on top.



You can decorate the top using chestnuts or pretzels, too.



Thank you for reading !

I hope you enjoyed it. Please send me a message
if you have any comments or complains.

If you don't have a MangaFox account
but have a youtube, then please go to my Channel,
www.youtube.com/punkjes194 and tell me there.